

# Tomatoes with Garbanzo and Rosemary over Rotini Pasta

**Makes:** 50 or 100 servings

Ingredients	50 Servings		100 Servings	
	Weight	Measure	Weight	Measure
Olive oil		1/2 cup		1 cup
Garlic, minced		1/3 cup		2/3 cup
Rosemary, dried		1 Tbsp + 1 tsp		3 Tbsp
Red pepper flakes, crushed		1 tsp		2 tsp
Tomatoes, canned, diced, undrained		2 - #10 cans		4 - #10 cans
Garbanzo beans, rinsed	7 1/2 lb		15 lb	
Parsley, dried leaves		1/4 cup		1/2 cup
Enriched rotini (or other) pasta or whole-wheat pasta	9 lb		18 lb	
Parmesan cheese, grated		1 3/4 cup		3 1/2 cup
Green beans, frozen, thawed, drained		12 1/2 cup		25 cup

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>440</b>	
Total Fat	5 g	
Protein	17 g	
Carbohydrates	79 g	
Dietary Fiber	7 g	
Saturated Fat	1 g	
Sodium	360 mg	

## Meal Components

Vegetables	1 cup
Grains	2 ounces

## Directions

1. Heat water to cook pasta. The amount of water should be in a 4:1 ratio (water to pasta). Add pasta and cook to al dente. Place cooked pasta in sprayed hotel pans, cover tightly with wrap and hold until service in 200°F oven.
2. In a large skillet, heat olive oil over medium heat.
3. Add minced garlic and dried rosemary to oil to infuse the flavor into the oil. Cook approximately 2 minutes; do not brown garlic.

4. Add crushed red pepper flakes and chopped tomatoes w/ juice.
5. Increase heat to medium high and simmer sauce until it begins to thicken, approximately 8-10 minutes.
6. Add garbanzo beans and dried parsley to sauce and heat thoroughly.
7. Add green beans to sauce. Heat thoroughly. The beans should be firm.
8. Add dried parsley to sauce.
9. Place sauce in hotel pans and hold in 200°F oven until ready to serve.
10. Serve 1 cup cooked pasta topped with 1 cup (8 ounces) sauce and 1/2 teaspoon Parmesan cheese.

## Notes

### Additional Tips

You can find the recipe for 25 servings and family-sized servings [here](#).